

Delicious Heights



Outpost Weekly Features

New England Seafood Chowder

Monkfish, Lobster, Scallops and Clams
New Potatoes with Fresh Thyme and Heavy Cream
\$8

Spicy Buffalo Cauliflower

Tossed in Our Fiery "Almost Famous" Buffalo Wing Sauce
Celery and Carrot Sticks with Danish Bleu Cheese Dipping Sauce
\$9

Grilled Smoked Bacon Flat Bread

Honey Caramelized Onions and Herb Marinated Tomatoes
Hand Pulled Mozzarella and Farm Fresh American Goat Cheese
\$12

Cornflake Crusted Grouper Sandwich

On Sweet Brioche with Lobster-Apple Slaw
Vegetable Fries with Roasted Garlic Aioli
\$16

Crab Stuffed Rainbow Trout

Wok Seared Bok Choy and Jasmine Steamed Rice
Lemongrass Tomato Coconut Broth
\$16 Lunch / \$26 Dinner

Grilled French Cut Pork Chop

Cipollini Onions, Braised Apple and Creamy Spinach
Truffle Scented Potato Puree and Mushroom Calvados Butter Sauce
\$25 Dinner

Fried Gingersnap Crusted Ice Cream

Tahitian Vanilla Ice Cream and Grilled Golden Pineapple
Crushed Peppermint Dust and Dark Chocolate Syrup
\$8

Draft Beer

Blue Moon	5.4%	\$6
Yuengling	4.4%	\$6
Stella	5.2%	\$6
Guinness	4.2%	\$7
Lagunitas IPA	6.2%	\$7
New Belgium Fat Tire	5.2%	\$7

Seasonal Bottles

Sam Adams Winter Lager	5.6%	\$6
Dogfish Punkin Ale	7%	\$7
Troegs Mad Elf	11%	\$8
River Horse Belgian Freeze	8%	\$7
Sothorn Tier Old Man Winter Ale	7.5%	\$7

Seasonal Sangria

Fall Harvest Sangria	Glass	\$10
	Pitcher	\$33